Electric Tabletop Grill

User's manual

EN

SENCOR®

SBG 107WH

Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of products. Use the appliance only as described in this manual. Keep this manual for later use.

Save the original shipping box, packaging material, purchase receipt and warranty card for the duration of the warranty. In the event of shipping, pack the appliance using the original packaging materials only.

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IMPORTANT SAFETY INSTRUCTIONS

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers. Do not allow children to play with the appliance. Cleaning and maintenance must not be performed by children unless they are older than 8 years of age and under supervision.
- Keep this appliance and the power cord out of reach of children younger than 8 years of age.

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IMPORTANT SAFETY INSTRUCTIONS
READ CAREFULLY AND STORE FOR FUTURE USE.

- Before connecting the appliance to a power socket, check that the technical details on the appliance's rating label match the electrical voltage in the socket to which you wish to connect the appliance.
- Connect the appliance only to a grounded socket.

Attention:
This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

- This appliance is designed for household use. Do not use it in industrial surroundings or outdoors!
- Do not use the appliance for any other purposes than those for which it is intended.
- Do not place the appliance on or near an electric or gas stove or other sources of heat.
- Do not place the appliance at the edge of a workbench or on an unstable surface. Always place the appliance on an even, dry surface.
- To prevent potential injury by electric shock, do not submerge this appliance or its power cord under water or any other liquid.
- Only use the appliance with the supplied plug of the temperature control unit.
- Always first insert the connector of the temperature control unit into the appliance and only then connect the appliance to a power socket. Keep the connector of the temperature control unit dry.
- Before using this appliance, check that the drip tray is located in place.
- During operation there needs to be sufficient area for air circulation above the appliance and on all its sides. Do not use the appliance near flammable materials such as curtains, kitchen towels, etc.
- The temperature of accessible surfaces may be higher if the appliance is in operation. Take care not to touch the hot grill plate.
- Be especially careful when grilling fatty food to avoid being burnt by spluttering fat.
- Do not touch the grill plate with sharp or metal objects. This may damage it.
- Before disconnecting the temperature control unit from the appliance, first turn off the appliance by turning the temperature control dial to the OFF (off) position and disconnect the power cord from the power socket.
- Always turn off the appliance and disconnect it from the power socket if you leave it without supervision or if you will not be using it and before moving or cleaning it.
- Allow the appliance to fully cool down before moving, cleaning or storing it. Use the thermally insulated handle for carrying the appliance.
- Clean the grill plate after each use, see chapter Maintenance and cleaning.
- Do not place other items on the grill plate.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.
- Make sure the power cord does not hang over the edge of a table, or that it is not touching a hot surface.
- It is forbidden to use the appliance if it has a damaged power cord/plug. If the power cord is damaged, have it replaced at a technical service centre.
- Do not use the appliance if it is not working correctly, if it was dropped on the floor, if it is damaged or has been submerged in water.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty policy.

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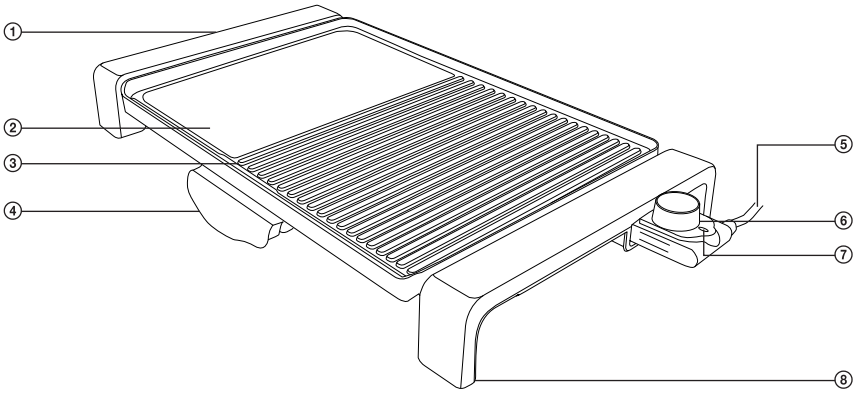
DESCRIPTION OF THE ELECTRIC TABLETOP GRILL

A



① Thermally insulated handles
② Grill plate with a non-stick coating
③ Channel with an opening for draining fat and juices into the drip tray
④ Removable drip tray
⑤ Power cord
⑥ Temperature control unit with connector
⑦ Pilot light indicates that the grill plate is being heated
⑧ Anti-slip feet

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USING THE ELECTRIC TABLETOP GRILL

1. Before first use, take the grill and its accessories out of the packaging material. Wipe the grill plate A② with a clean dampened cloth and then wipe dry.
2. Place the grill on a dry, stable and even surface. Make sure that there is sufficient area around the grill for air circulation.
3. Slide the drip tray A④ into the holder located under the grill plate. Connect the connector of the temperature control unit A⑥ to the grill. Insert the power cord plug A⑤ into an electrical power socket.
4. Set the temperature control unit A⑥ to the required temperature depending on the type of food that you are cooking. The lit pilot light A⑦ indicates that the grill plate A② is heating up.

Temperature control unit setting	Temperature	Type of food and cooking method
Off	---	---
WARM	60 °C	Defrosting food
●	100 °C	Keeping food warm
●●	160 °C	Grilling vegetables, fish, hotdogs or sausages, etc.
●●●	220 °C	Grilling steaks

Note:
You may see a small amount of smoke when you turn on the grill for the first time. This is caused by the appliance heating up. This event will disappear after a while.

5. Allow the grill plate A② to preheat. Upon reaching the set temperature, the indicator light A⑦ will turn off. The grill is now ready for use.
6. Place meat, vegetables or other food suitable for grilling on to the grill plate A②.
   Food that you only wish to defrost or keep warm should first be placed in a pocket that you make from aluminium foil. Close the pocket and place the pocket with the food on the flat part of the grill plate A②. Check the food regularly and turn it over as necessary.

Note:
The grill plate heating indicator A⑦ turns on and off intermittently. This indicates that the set temperature is being maintained.

7. When the food if finished, use a spatula or tongs from a heat-resistant material to remove it from the grill plate A②.

Attention:
Do not use metal tongs or metal spatulas, knives or other sharp metal kitchen utensils. This could cause damage to the non-stick coating of the grill plate A②.

8. If you wish to continue grilling other foods, first clean the food remains from the surface of the grill plate A② with a wooden or heat-resistant plastic spatula. Empty the drip tray A④ and put it back in place.

Attention:
The fat and juices from the drip tray A④ must not be consumed. The material from which the drip tray A④ is made is not designed for direct contact with food.

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Attention:
When cleaning the grill plate A②, be very careful not to burn yourself on the hot surface.

9. After finishing using the grill, turn it off by setting the temperature control dial A⑥ to the OFF (off) position. Pull the power cord plug A⑤ out of the electrical power socket. Disconnect the plug of the temperature control unit A⑥ from the grill.
10. Prior to any further handling, let the grill cool down.

NON-STICK COATING ON THE GRILL PLATE

- The grill plate A② of your tabletop grill has a special non-stick surface coating. This coating enables you to prepare healthy meals while using a minimum amount of shortening or oil.
- Do not use sharp or metal kitchen utensils and do not cut meal directly on the grill plate A②. The manufacturer takes no responsibility for damage to the coating caused by the use of sharp objects or metal utensils.
- A change in the colour of the surface of the grill plate A② has no effect on its functionality.

TIPS FOR GRILLING MEAT

- For grilling, use fresh meat. Defrosted meat will release its juices after defrosting and will be dry when grilled.
- Do not grill excessively large pieces of meat. Cut the meat into 1 to 2 cm thick slices before grilling.
- We do not recommend using the grill to grill meat with thick bones, such as bone-in pork chops .
- Do not salt the meat before grilling. This would result in the meat being tough and dry.
- Before grilling marinated meat, pat it with paper towels to remove excess marinade. Some marinades have a high sugar content, which may burn on to the grill plate.
- If you wish to create the grill effect on the surface of the food, grill your food on the ribbed part of the grill plate.
- Do not prick your meat while grilling it. Otherwise, juices will escape and the meat will be tough and dry.
- Do not dry out the meat by grilling it for too long.
- Always make sure that chicken is thoroughly cooked.
- When the meat has finished grilling, season it to taste with salt or other seasoning.

MAINTENANCE AND CLEANING

- Before cleaning the grill, always turn it off by setting the temperature control dial A⑥ to the OFF position. Pull the power cord plug A⑤ out of the electrical power socket and disconnect the connector of the temperature control unit A⑥ from the grill. Allow the grill to cool down.

Cleaning the grill plate and drip tray
- Clean the surface of the grill plate A② after every use to prevent the formation of layers of charred food remains.
- For cleaning use a dampened, soft cloth. If charred food remains, e.g. from marinated meat, stick to the surface of the grill plate A②, apply a solution of water and neutral kitchen detergent to these areas. After applying the kitchen detergent, wipe the grill plate A② with a clean damp cloth.

Tip:
It will be easier to clean the grill plate A② while it is still slightly warm.

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- Take out the drip tray A④ and empty any juices or fat out of it. Then wash it in warm water with neutral dishwashing detergent and then rinse with clean water, dry and reinsert it into the bottom part of the grill.

Cleaning the handles and the temperature control unit

- To clean the handles A①, use a damp cloth and then wipe dry. Wipe the temperature control unit A⑥ with a dry wiping cloth.

- Do not use steel wool, abrasive cleaning agents, caustic agents, petrol, solvents etc. for cleaning any part of the grill. Do not submerge the grill or its power cord in water or in any other liquid.

STORAGE

- Once the grill plate A② has cooled down, store the grill and its power cord in a dry, clean place out of the reach of children.

TECHNICAL SPECIFICATIONS

Nominal voltage range	220–240 V
Nominal frequency	50 Hz
Rated power input	2000–2300 W

We reserve the right to change text and technical specifications.

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INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES

The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union
If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union
If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.

CE This product meets all the basic EU regulation requirements that relate to it.

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